Proximity and ecological traditional Catalan cuisine

EL MERCADER DE L'EIXAMPLE

This menu is set to share and enjoy

NON-STOP KITCHEN

ENG

TO SHARE

Gilda (unit)	3.5
Poguet nº 3 oyster (unit)	5
"À la marinière" mussels	12
00 anchovy from l'Escala (filet)	3
Acorn-fed "jamón" from Guijuelo (100 gr.)	17 / 28
"Russian salad"	8
Croquette "jamón"/boletus/chicken (unit)	3
Cod fritters with honey and lime (3 pieces)	11
"Patatas bravas"	9
Grilldled variegated scallop (unit)	4
Squid mollete	7
Cheeses board with walnuts and jam	14
Catalan charcuterie assortment	13
"Pan con tomate"	4

CLASSICS

Seasonal tomatoes salad	13
Potato omelette "à la minute" with tartufata	12
Catalan flatbread with anchovies and vegetables	12
Vegetable tempura with romesco sauce	13
Andalusian-style beach baby squid	15
"A la llauna" cod with Ganxet beans	18
Razor clams from the Ebro Delta	19
Griddled Galician clams	16
Barcelona-style cannelloni	13
Diced ribeye steak (150 gr.) with Vilanova salt	18
Veal fricandó with mousseron mushrooms	16
Aged beef tenderloin steak tartare	22
Wild chicken breast fillet with arugula and parmesan cheese	16
Monkfish and shrimps skewer with creamy mushrooms rice	25
Beef tenderloin with Port wine sauce and fries	28
Sailor-style fideuà with baby cuttlefish and saffron aioli	19

DESSERTS

"Catalan cream" foam with almond biscuits	6
El Mercader "xuxo" with cinnamon ice-cream	8
Crème caramel	6
Chocolate sablée	7
Candied strawberrys with ice-cream	8
Cheesecake with raspberry jam	7
Chocolate truffles and "catànies"	6.5
Sorbets and ice creams	6

WINE

WHITE

Abellerol D.O. Penedés | Muscat de Alejandría	5.5	26
Acustic D.O. Montsant | Garnacha blanca, Macabeo		28
Valdesil D.O. Valdeorras | Godello		32
Afortunado D.O. Rueda | Verdejo	5	24
Torre la Moreira D.O. Rias Biaxas | Albariño	6	27
Maricel D.O. Penedés | Malvasia de Sitges		30
Llum del Cadí D.O. Cerdanya | Riesling		39
Shaya D.O. Rueda | Verdejo		26
Pazo San Mauro D.O. Rías Baixas | Albariño		33
Finca Viñoa D.O. Ribeiro | Treixadura, Loureiro		29
Fonoll D.O. Penedés | Xarel·lo		28
Quinta Apolonia V.T. Castilla León | Verdejo		35
Muga Blanco D.O.Ca. Rioja | Garnacha, Viura		28
Raïms Immortalitat VF D.O. Penedés | Xarel·lo		38
Parvus D.O. Alella | Chardonnay		27
El Grifo Colec. Seco D.O. Lanzarote| Malvasía		34

SPARKLING

Aire D.O. Cava | Xarel·lo, Macabeo, Parellada		28
De Nit Rosé Conca Riu Anoia | Macabeo, Xarel·lo		30
Marta D.O. Classic Penedés | Muscat	6.5	38
Juve Camps Familia D.O. Cava | Macabeo, Xarel·lo, Parellada		35
Gramona Imperial D.O. Corpinnat | Xarel·lo, Macabeo, Parellada		42
Mumm Grand Cordon A.O.C. Champagne | Chardonnay, Pinot Noir		70
Bollingier A.O.C. Champagne | Pinot Noir, Meunier		98

ROSÉ

La Rosada D.O. Conca Barberà | Garnacha	5	25
Can Sumoi D.O. Penedès | Xarel·lo, Sumoll		28
Unzu I.G.P. Tres Riberas | Garnacha		29

RED

El Cucut D.O. Conca Barberà | Garnacha	5.5	27
Ecléctic D.O. Penedés | Cabernet S., Syrah		30
La Locomotora D.O.Ca. Rijoa | Tempranillo	5	24
Castro Candaz D.O. Ribeira Sacra | Mencía		26
Llum del Cadí Cerdanya | Pintor Noir		49
La Montesa D.O.Ca. Rioja | Tempranillo		31
Dido "La Universal" D.O. Montsant | Garnacha, Syrah, Merlot		32
Entrelobos D.O. Ribera Duero | Tinta Fina	5.5	25
Jeronimus D.O. Penedés | Garnacha		36
Pago Capellanes Cza. D.O. Ribera Duero | Tinta Fina		44
Ritme D.O.Q. Priorat | Garnacha, Cariñena		31
Marqués de Vargas D.O.Ca. Rioja | Tempranillo	7.5	41
Sileo D.O. Montsant | Garnacha		27
Carmelo Rodero 9m. D.O. Ribera Duero | Tinta Fina		28
Sindicat del Priorat D.O.Q. Priorat | Garnacha, Syrah		55
PSI D.O. Ribera Duero | Tinta Fina		72

NATURAL

Pur Orange D.O. Penedés | Malvasía de Sitges	31
SiurAlta Rouge D.O. Montsant | Garnacha, Trepat	30

SUGGESTIONS

Strawberrys "gaspacho" with parmesan ice-cream	13
Goat cheese and dried fruits salad	15
Fried eggs with straw potatoes and shrimps	15
Griddled crayfishes	23
Sliced grilled ribeye steak with Padrón peppers	28

All prices are VAT Included | **10% subcharge on the terraces** | We comply with UE 1169/2011 food allergen regulations | **www.elmercaderdeleixample.com**